

## New Years Eve Menu

**£60** per Person including entertainment

### Appetisers

Pea & smoked bacon soup  
*with crusty bread*

Slow roast pork belly  
*with parsnip puree & port sauce*

Apple, walnut & celery salad  
*tossed in a light lemon dressing*

Toasted ciabatta  
*sundried tomato, basil & mozzarella & with olive tapenade*

### Fish

Chunk of cod  
*with baby scallop & spinach risotto*

Fillet of seabass  
*sorrel & rocket salad & meuniere sauce*

Poached salmon  
with a warm nicoise salad

Fillet of hake  
*with a bacon & black pudding salad wild mushroom linguine.*

### Meat

Medallions of beef fillet  
*fondant potato, brandy & wild mushroom sauce*

Supreme of Chicken  
*stuffed with a brie & leek mousseline, tarragon sauce*

Rosemary crusted rack of lamb  
*sweet potato mash & honey jus*

Pan seared duck breast  
*potato rostis, with a raspberry balsamic reduction, cherry tomato, basil & mozzarella stuffed butternut squash with red pepper sauce*

### Desserts

Traditional Christmas pudding  
*and brandy sauce*

Chocolate ravioli  
*with homemade orange & marmalade sauce*

Strawberry  
*and passion fruit cheesecake with fruit coulis*

Vanilla Pannacotta  
*with medley of fresh fruits*

Cheese and biscuits  
*with celery, apple, grapes & chutney*

## Booking Terms and Conditions

Provesional bookings may be made by phone to secure your reservation a £5 per head  
Non-refundable deposit for our Christmas Party Menu and £10 per head for our Christmas Day Menu & our New Years Eve Menu which must be paid no later than 7 days after the provisional booking.

An order form listing your guest's names & their meal choices must be completed & returned No Later than 14 Days before your booking date orders will only be accepted on our pre-printed form  
(Also downloadable from our website)  
Also please note that we only provide one bill per table.

Please arrive on time to avoid any unnecessary delays for your party and our other guests  
Comapny cheques only accepted by prior arrangement  
Large Parties may be accommodated on separate tables

We apologise for all the rules & regulations! These are necessary to ensure the smooth running at our busiest times & to make your visit as enjoyable as we can.

Call now to make arrangements:

Tel: 01245 256 783

Alternatively, email at:

[alma@cipubs.com](mailto:alma@cipubs.com)

We look forward to welcoming you to the  
**The Alma**

Why not become a friend of The Alma  
[www.thealma.info](http://www.thealma.info)



The Alma is a cosy yet stylish pub restaurant, close to central Chelmsford yet a stone's throw away from the town scenic walks. Having been Chelmsford's only entry to the Michelin good pub guide, and the AA pub guide, the Alma is truly one of Chelmsford's finest culinary treasures.

Enjoy

# Christmas & New Years Eve 2010

at



# THE ALMA

37 Arbour Lane, Chelmsford, Essex, CM1 7RG

T. 01245 256 783, E. [alma@cipubs.com](mailto:alma@cipubs.com)

[www.thealma.info](http://www.thealma.info)

## Christmas Lunch Party Menu

Two Courses **£17.95**

### Starters

Cream of garlic & mushroom soup  
*with crusty bread*

Prawn & Scottish smoked salmon salad  
*with marie rose dressing*

Trio of melon  
*with crème fraiche & fruit coulis*

Duck liver pate  
*warm toast & mulled fruit chutney*

### Mains

Traditional Norfolk turkey  
*roast pots, stuffing, sausage wrapped in bacon, seasonal vegetables*

Supreme of Scottish salmon  
*hollandaise sauce new potatoes and mange tout*

Braised lamb shank  
*minted creamed potato, roast root vegetables & redcurrent jus*

Butternut squash & raddichio risotto  
*rocket & parmesan crisp*

Desserts are available at an extra  
**£3.00 per person**

Our Christmas Lunch and Dinner Party Menu's  
Are available from:

Monday 22nd November – Christmas Eve

## Christmas Dinner Party Menu

Three Courses **£22.50**

### Starters

Cream of garlic & mushroom soup  
*with crusty bread*

Prawn & Scottish smoked salmon salad  
*with marie rose dressing*

Trio of melon  
*with crème fraiche & fruit Coulis*

Duck liver pate  
*warm toast & mulled fruit Chutney*

Warmed brie  
*with melba toast & wild berry compote*

### Mains

Traditional Norfolk turkey  
*roast pots, stuffing, sausage wrapped in bacon, seasonal vegetables*

Supreme of Scottish salmon  
*hollandaise sauce new potatoes and mange tout*

Braised lamb shank  
*minted creamed potato, roast root vegetables & redcurrent jus*

Butternut squash & raddichio risotto  
*rocket & parmesan crisp*

10oz rump steak  
*served with chips, green beans, Diane sauce and grill garnish*

### Desserts

Traditional Christmas pudding  
*and brandy sauce*

Classic vanilla crème brulee  
*with almond shortbread*

Chocolate torte, orange sorbet & fruit coulis  
Blue stilton

*celery, grapes, chutney and biscuits*

Raspberry & white chocolate cheesecake  
*with bailey's cream syllabub*

## Christmas Day Menu

**£65** per person

### Starters

Pea & smoked bacon soup  
*with crusty bread*

Crab & smoked salmon salad  
*with saffron mayonnaise*

Toasted brioche  
*topped with wild mushrooms and melted brie drizzled with plum sauce*

Slow roast pork belly  
*with parsnip puree & port sauce*

Apple, walnut & celery salad  
*tossed in a light lemon dressing*

### Second Course

Fruit sorbet

### Mains

Traditional Norfolk turkey  
*roast pots, stuffing, sausage wrapped in bacon, seasonal vegetables*

Salmon en crouete  
*honey glazed new potatoes, green beans with a white wine and prawn Sauce*

Medallions of beef fillet  
*fondant potato, brandy & wild mushroom sauce*

Pan seared duck breast  
*potato rosti, with a raspberry balsamic reduction*

Cherry tomato, basil & mozzarella stuffed  
butternut squash  
*with red pepper sauce*

### Desserts

Traditional Christmas pudding  
*and brandy sauce*

Pina colada crème brulee  
*with pineapple smoothie & coconut biscuit*

Citrus trio  
*lime tart, lemon marshmallow and orange sorbet*

Rich chocolate cups  
*with fresh cream & shortbread biscuits*

Cheese and biscuits  
*with celery, apple, grapes & chutney*

**Followed by coffee & mince pie**